

# Food Establishment Inspection Report

Page 1 of 3

Local Health Department Name and Address Woodford County Health Department 1831 S. Main Street, Eureka, IL 61530		No. of Risk Factor/Intervention Violations 2		Date 10/23/2024
Establishment Kirby Foods #084 - Retail		License/Permit # 24 111		Time In 10:10 AM
Street Address 610 W. Mt Vernon Street		Permit Holder Kirby Foods Inc		Time Out 1:25 PM
City/State Metamora, IL		ZIP Code 61548		Risk Category II
Purpose of Inspection Routine Inspection				

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item  
 IN=in compliance   OUT=not in compliance   N/O=not observed   N/A=not applicable  
 Mark "X" in appropriate box for COS and/or R  
 COS=corrected on-site during inspection   R=repeat violation

**Risk factors** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance Status			COS	R	Compliance Status			COS	R
<b>Supervision</b>					<b>Protection from Contamination</b>				
1	In	Person in charge present, demonstrates knowledge, and performs duties			15	In	Food separated and protected		
2	In	Certified Food Protection Manager (CFPM)			16	In	Food-contact surfaces; cleaned and sanitized		
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting			17	In	Proper disposition of returned, previously served, reconditioned and unsafe food		
4	In	Proper use of restriction and exclusion			18	N/O	Proper cooking time and temperatures		
5	In	Procedures for responding to vomiting and diarrheal events			19	N/O	Proper reheating procedures for hot holding		
<b>Employee Health</b>					20	N/O	Proper cooling time and temperature		
6	In	Proper eating, tasting, drinking, or tobacco use			21	N/O	Proper hot holding temperatures		
7	In	No discharge from eyes, nose, and mouth			22	Out	Proper cold holding temperatures		X
<b>Good Hygienic Practices</b>					23	In	Proper date marking and disposition		
8	In	Hands clean and properly washed			24	N/A	Time as a Public Health Control; procedures & records		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			<b>Consumer Advisory</b>				
10	In	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
<b>Approved Source</b>					<b>Highly Susceptible Populations</b>				
11	In	Food obtained from approved source			26	N/A	Pasteurized foods used; prohibited foods not offered		
12	N/O	Food received at proper temperature			27	N/A	Food additives: approved and properly used		
13	Out	Food in good condition, safe, and unadulterated		X	28	In	Toxic substances properly identified, stored, and used		
14	N/A	Required records available: shellstock tags, parasite destruction			29	N/A	Conformance with Approved Procedures		

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.  
 Mark "X" in box if numbered item is not in compliance   Mark "X" in appropriate box for COS and/or R   COS=corrected on-site during inspection   R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
<b>Safe Food and Water</b>					<b>Proper Use of Utensils</b>				
30	Pasteurized eggs used where required				43	In-use utensils: properly stored			
31	Water and ice from approved source				44	Utensils, equipment & linens: properly stored, dried, & handled			
32	Variance obtained for specialized processing methods				45	Single-use/single-service articles: properly stored and used			
33	Proper cooling methods used; adequate equipment for temperature control				46	Gloves used properly			
34	Plant food properly cooked for hot holding				47	Utensils, Equipment and Vending			
35	Approved thawing methods used				48	Food and non-food contact surfaces cleanable, properly designed, constructed, and used			
36	X	Thermometers provided & accurate		X	49	Warewashing facilities: installed, maintained, & used; test strips			
<b>Food Identification</b>					<b>Physical Facilities</b>				
37	Food properly labeled; original container				50	Hot and cold water available; adequate pressure			
<b>Prevention of Food Contamination</b>					51	Plumbing installed; proper backflow devices			
38	X	Insects, rodents, and animals not present			52	Sewage and waste water properly disposed			
39	Contamination prevented during food preparation, storage and display				53	Toilet facilities: properly constructed, supplied, & cleaned			
40	Personal cleanliness				54	Garbage & refuse properly disposed; facilities maintained			
41	Wiping cloths: properly used and stored				55	Physical facilities installed, maintained, and clean			
42	Washing fruits and vegetables				56	Adequate ventilation and lighting; designated areas used			
<b>Employee Training</b>					57	All food employees have food handler training			
					58	Allergen training as required			

# Food Establishment Inspection Report

Page 2 of 3

Establishment: Kirby Foods #084 - Retail

Establishment #: 24 111

Water Supply:  Public  Private

Waste Water System:  Public  Private

Sanitizer Type: Quaternary ammonium

PPM: 200

Heat: N/A

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
		Hot dogs/RIC	35	Cottage cheese/RIC	40
		Turkey/RIC	35	Shredded cheese/RIC	40
		Naked Juice/open produce RIC	45	Milk/WIC	37
		Cut cantaloupe/open produce RIC	46		
		Cream cheese/open produce RIC	50		
		Block cheese/open RIC	39		
		Deli turkey/open RIC	34		
		Deviled eggs/open display RIC	36		
		Block cheese/RIC	36		

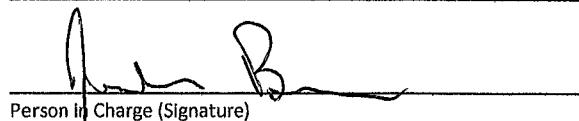
## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Violations cited in this report must be corrected within the time frames below.
13	3-202.15 (Pf) Observed dented cans on store display shelves in Aisle 4 (Essential Everyday crushed pineapple-1; Dole pineapple chunks-1; Essential Everyday wax beans-2; Essential Everyday green beans-1). Food packaging shall be in good condition so that foods are not exposed to adulteration or potential contamination. Dented cans removed from display shelves during inspection.
22	3-501.16 (P) Observed in open produce RIC along north wall package temperatures of cut cantaloupe, Naked Juice, and cream cheese measured greater than 41° F using a food temperature measuring device with metal-stem. Using infrared thermometer provided at establishment, package temperatures of TCS foods measured greater than 41° F or below. Time/Temperature Control for Safety food shall be maintained at 41° F or below. Reviewed TCS food cold-holding temperature requirements and discussed HACCP concept with employees and person-in-charge during inspection. TCS foods removed for disposal from open produce RIC by food employee during inspection.
36	4-204.112 (C) Observed temperature measuring devices not provided and conspicuous in open RIF (frozen vegetables, Aisle 13), open RIF (pork loin, Aisle 13), open RIC (cottage cheese, along wall across from Aisles 4/5), and in RIC (shredded cheese, 2-door, by deli). Cold-holding equipment used for Time/Temperature Control for Safety food shall have at least one thermometer in an easily viewed location. Thermometers provided by food employee during inspection.
38	6-202.15 (C) Observed in back storage area by meat room exterior metal door with gap along bottom door threshold allowing air and light to penetrate. Outer openings of a food establishment shall be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight-fitting windows; and (3) solid, self-

CFPM Verification (name, expiration date, ID#): Josh Brown

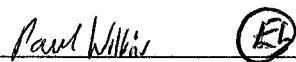
Crystal Hofstetter 16ei9-jb80kc4 - State Food Safety Exp. 2/2028	Alison Cornell 17aj0d-jca2jeg - State Food Safety Exp. 4/2028	Alexcia Pemble 16ff37-jb98h5d - State Food Safety Exp. 2/2028	Josh Brown 1d44ci-jjgc2a - State Food Safety Exp. 3/2029
--	---	---	--

HACCP Topic: TCS food temperature/date-marking/storage requirements, packaged food labeling, employee health policy

  
Person in Charge (Signature)

Oct 23, 2024

Date

  
Inspector (Signature)

Follow-up:  Yes  No (Check one)

Follow-up Date: \_\_\_\_\_

# Food Establishment Inspection Report

Establishment: Kirby Foods #084 - Retail

Establishment #: 24 111

Person in Charge (Signature)

Oct 23, 2024

Date

**Follow-up:**  Yes  No (Check one)

**Follow-up Date:**